Pierwszy Stout Owsiany (eksperymentalny)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **41.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **6.2 liter(s)**

Steps

- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE ZERO Viking Malt	1.1 kg *(71%)*	80 %	6
Grain	CZEKOLADOWY CIEMNY Viking Malt	0.15 kg *(9.7%)*	67 %	900
Grain	KARMELOWY 600 Viking Malt	0.15 kg *(9.7%)*	68 %	600
Grain	Oats, Flaked	0.15 kg *(9.7%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	5 g	60 min	8.7 %
Boil	Nugget	5 g	20 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale